

substance identification.

> s hydroxy citric acid

407314 HYDROXY

70277 CITRIC

3775058 ACID

L3 18 HYDROXY CITRIC ACID

(HYDROXY(W) CITRIC(W) ACID)

> s L3 and garcinia

710 GARCINIA

L4 5 L3 AND GARCINIA

> s L4 and mill and sift and pack

63453 MILL

456 SIFT

12115 PACK

5 0 L4 AND MILL AND SIFT AND PACK

> s L3 and garcinia and methanol

710 GARCINIA

163547 METHANOL

6 0 L3 AND GARCINIA AND METHANOL

> s L3 and garcinia and alcohol

710 GARCINIA

209851 ALCOHOL

7 0 L3 AND GARCINIA AND ALCOHOL

> s L4 1-5 ibib abs hitstr

ISSING OPERATOR L4 1-5

he search profile that was entered contains terms or
ested terms that are not separated by a logical operator.

> d L4 1-5 ibib abs hitstr

4 ANSWER 1 OF 5 HCAPLUS COPYRIGHT 2004 ACS on STN

CESSION NUMBER: 2003:874983 HCAPLUS

OCUMENT NUMBER: 139:363934

ITLE: Hydroxycitric acid salt composition for nutraceuticals

NVENTOR(S): Bhaskaran, Sunil; Mehta, Sevanti

ATENT ASSIGNEE(S): Unibar Corporation, USA

OURCE: U.S. Pat. Appl. Publ., 10 pp.

CODEN: USXXCO

OCUMENT TYPE: Patent

ANGUAGE: English

AMILY ACC. NUM. COUNT: 1

ATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
US 2003207942	A1	20031106	US 2003-425428	20030429
WO 2003092730	A1	20031113	WO 2003-US13173	20030429
W:	AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NI, NO, NZ, OM, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, TJ, TM, TN, TR, TT, TZ, UA, UG, UZ, VC, VN, YU, ZA, ZM, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM			
RW:	GH, GM, KE, LS, MW, MZ, SD, SL, SZ, TZ, UG, ZM, ZW, AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IT, LU, MC, NL, PT, RO, SE, SI, SK, TR, BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG			

PRIORITY APPLN. INFO.: US 2002-376490P P 20020430

B Disclosed is a hydroxycitric acid salt composition comprising calcium and potassium salts of hydroxycitric acid, preferably in a defined proportion

which yields a very pure, stabilized preparation that is substantially tasteless for optimal use in a variety of foods items. The HCA salts are prepared by a process that includes treating an aqueous extract of **Garcinia cambogia** or **Garcinia indica** fruit with a liquid quaternizing agent such as a trialkylamine in which the alkyl groups are octyl, caprylyl, iso-octyl, lauryl or decyl.

4 ANSWER 2 OF 5 HCAPLUS COPYRIGHT 2004 ACS on STN

ACCESSION NUMBER: 1999:245282 HCAPLUS
DOCUMENT NUMBER: 131:78235
TITLE: Separation of Hydroxycitric Acid Lactone from Fruit Pectins and Polyhydroxyphenols on Polybenzimidazole Weak-Base Resin
AUTHOR(S): Chanda, M.; Rempel, G. L.
CORPORATE SOURCE: Department of Chemical Engineering, University of Waterloo, Waterloo, ON, N2L 3G1, Can.
SOURCE: Industrial & Engineering Chemistry Research (1999), 38(6), 2474-2481
CODEN: IECRED; ISSN: 0888-5885
PUBLISHER: American Chemical Society
DOCUMENT TYPE: Journal
LANGUAGE: English

B Polybenzimidazole (PBI) free-base resin has been used for selective sorption and recovery of hydroxycitric acid lactone (HCAL) from aqueous solns. containing also significant proportions of polyhydroxyphenols and fruit pectins, because the study has relevance to the problem of separation and recovery of HCAL, a potent antiobesity substance, from aqueous exts. of **Garcinia cambogia** fruits, grown largely in coastal areas of South India. PBI resin has the saturation sorption capacity of 315 mg/g dry resin for HCAL, compared with 131, 138, and 293 for catechol, pyrogallol, and pectin, resp., in individual sorptions from aqueous solns. The resin selectivity for HCAL over catechol, pyrogallol, and pectin in binary sorptions varies with pH, the separation factor of HCAL being maximum over catechol and pyrogallol at a pH of 1.7-1.8 and infinite over pectin at pH < 1.8. Under vigorous agitation the initial uptake of HCAL is very fast with 30% of the equilibrium sorption taking place in 10 s, followed by a significantly lower rate, leading to an overall 75% attainment of equilibrium sorption in 30 min. In continuous column operations with PBI resin and influent containing HCAL, polyhydroxyphenols, and fruit pectins, a proper combination of relatively low flow rate, a relatively low substrate pH (1.7-1.8), and "dead-end" stripping with alkali, which involves use of less than the theor. amount of stripping agent necessary for complete stripping, produces an excellent separation and good yield of HCAL from the mixed influent.

REFERENCE COUNT: 13 THERE ARE 13 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

4 ANSWER 3 OF 5 HCAPLUS COPYRIGHT 2004 ACS on STN

ACCESSION NUMBER: 1999:130097 HCAPLUS
DOCUMENT NUMBER: 130:337125
TITLE: Quantitative analysis of (-)hydroxycitric acid and (-)hydroxycitric acid lactone in **Garcinia** fruits and **Garcinia** products
AUTHOR(S): Antony, J. I. X.; Josan, P. D.; Shankaranarayana, M. L.
CORPORATE SOURCE: Kancor Flavours and Extracts Limited, Angamally South, 683 573, India
SOURCE: Journal of Food Science and Technology (1998), 35(5), 399-402
CODEN: JFSTAB; ISSN: 0022-1155
PUBLISHER: Association of Food Scientists and Technologists (India)
DOCUMENT TYPE: Journal
LANGUAGE: English

B A combined approach of titrimetry and HPLC is described for the determination of (-)hydroxycitric acid (HCA), (-)hydroxycitric acid lactone (HCAL), and citric acid by using selectively prepared samples of calcium hydroxycitrates

with and without the corresponding lactone. The method consisted of determining total acids by titrating against standard alkali and citric acid by HPLC in a sample of calcium hydroxycitrate not containing lactone. From the difference in values, HCA contents were calculated. In a sample of calcium hydroxycitrate containing lactone, HCA contents were determined by HPLC. Similarly, HCA contents were determined in a corresponding sample after total conversion of lactone to HCA. From the difference in values, HCA contents were calculated. Thus, both HCA and HCAI stds. could be prepared and used in expts. Finally, HPLC method were employed in the determination of HCA, HCAI and citric acid in **Garcinia** fruit rinds and **Garcinia** products.

REFERENCE COUNT: 13 THERE ARE 13 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

4 ANSWER 4 OF 5 HCAPLUS COPYRIGHT 2004 ACS on STN

ACCESSION NUMBER: 1999:7837 HCAPLUS

DOCUMENT NUMBER: 130:71524

TITLE: Weight control composition comprising *Hypericum perforatum*

INVENTOR(S): Braswell, A. Glenn; Ahmed, Aftab J.

PATENT ASSIGNEE(S): USA

SOURCE: PCT Int. Appl., 19 pp.

CODEN: PIXXD2

DOCUMENT TYPE: Patent

LANGUAGE: English

FAMILY ACC. NUM. COUNT: 1

PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
WO 9856397	A1	19981217	WO 1998-US12273	19980612
W: JP				
RW: AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE				
US 5911992	A	19990615	US 1997-874033	19970612
EP 1009416	A1	20000621	EP 1998-930180	19980612
R: AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT, IE, FI				

PRIORITY APPLN. INFO.: US 1997-874033 A 19970612
WO 1998-US12273 W 19980612

B A method of controlling weight in mammals by orally administering to the mammal an amount of a pharmaceutical composition containing *Hypericum perforatum* or active components thereof effective to control the weight of the mammal is described. The pharmaceutical composition also preferably further contains at least one thermogenic agent and at least one agent inhibiting lipogenesis. The at least one thermogenic agent includes one or more of N-acetyl-L-carnitine, cayenne extract, inositol hexanicotinate, niacin or salicin. The at least one agent inhibiting lipogenesis may be **hydroxy citric acid**. When the pharmaceutical composition includes H. perforatum, at least one thermogenic agent and at least one agent inhibiting lipogenesis, the composition acts to control the weight of the mammal by simultaneously suppressing appetite, inducing thermogenesis and inhibiting lipogenesis (no data).

REFERENCE COUNT: 5 THERE ARE 5 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

4 ANSWER 5 OF 5 HCAPLUS COPYRIGHT 2004 ACS on STN

ACCESSION NUMBER: 1997:41983 HCAPLUS

DOCUMENT NUMBER: 126:65382

TITLE: A new process for the production of potassium **hydroxy citric acid**, and compositions containing the potassium **hydroxy citric acid**

INVENTOR(S): Majeed, Muhammed; Badmaev, Vladimir; Rajendran, R.

PATENT ASSIGNEE(S): Sabinsa Corporation, USA; Majeed, Muhammed; Badmaev, Vladimir; Rajendran, R.

SOURCE: PCT Int. Appl., 45 pp.

CODEN: PIXXD2

DOCUMENT TYPE: Patent

LANGUAGE: English

FAMILY ACC. NUM. COUNT: 1

PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
WO 9636585	A1	19961121	WO 1996-US6554	19960515
W:	AL, AM, AT, AU, AZ, BB, BG, BR, BY, CA, CH, CN, CZ, DE, DK, EE, ES, FI, GB, GE, HU, IS, JP, KE, KG, KP, KR, KZ, LK, LR, LS, LT, LU, LV, MD, MG, MK, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI			
RW:	KE, LS, MW, SD, SZ, UG, AT, BE, CH, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE, BF, BJ, CF, CG, CI, CM, GA, GN			
AU 9657360	A1	19961129	AU 1996-57360	19960515
US 5783603	A	19980721	US 1997-829143	19970331
PRIORITY APPLN. INFO.:			US 1995-440968	19950515
			WO 1996-US6554	19960515

B The present invention provides new processes for the synthesis or isolation of hydroxycitric acid in the form of a potassium salt from **Garcinia** fruit. The present invention also provides compns. containing the potassium hydroxy citrate for use as appetite suppressants.